

WOMAN'S HERALD
Devoted to the Household, the Fashions
and the Activities
of Women.
MARY MARSHALL, Editor.
DAILY DEPARTMENT OF THE
WASHINGTON HERALD.
Correspondence is invited. Address
all communications to the Woman's
Editor of The Washington Herald.
WEDNESDAY, MAY 26, 1916.

The Unpaid Wife.
"Legislation is needed," says Mrs. Crystal Eastman Benedict in today's interview, "to make men realize that the woman in the home really earns wages."
That is the present-day idea of woman's birthright— isn't it?—the idea of earning wages. The declaration of woman's independence runs like this. All women are created free from masculine interference and equal to him in every respect. And among her inalienable rights are not only "Life, Liberty, and the pursuit of Happiness," but the right to earn wages. Devotion, home, the love of husband and children, protection from the high seas of the world—all these things are nothing, if it is not for the right to "earn wages."
The present-day idea seems to be this, that when a woman marries, unless she has a contract with her husband, whereby she is provided with a certain weekly wage, that she is sacrificing much that is worth while, in foregoing the privilege to toil in the office, in the store, or in the schoolroom for so much a week, even though the so much be no more than a pittance and it be exchanged for luxuries and cushioned ease.
Well, it is all very interesting. It shows which way the pendulum is swinging. It is sometimes highly commendable, sometimes pathetic, sometimes only amusing, this spirit in women of the present day to insist on being gainfully employed.
But how the pendulum has swung! How things have changed since our grandmothers were girls. Even now the granddaughters of the land feel that the greatest happiness that can come to a woman is to "have a home of her own." Not to have it, is almost a disgrace, in the old-fashioned way of looking at things. To earn wages—well, of course, when a woman of these days is pressed against the wall she will accept remuneration for her work, but only with the feeling that she is doing something beneath her. "I am glad that you have been married," is the grandmother's form of congratulation when a girl marries, and then she adds, "and will have a home of your own, which is woman's greatest happiness."
To have a home of her own, to have the running of a household, the ordering of the meals and the directing of the servants—these are the things that were none of these things were worth looking forward to by the girl of two generations ago. When the little girls played house, spent hours with their doll houses and their dolls was it not but in anticipation of the time when they would achieve the great happiness of having "a home of their own."

And now, somehow, the magic has gone out of the home, the magic, at least, if Mrs. Crystal Eastman Benedict reflects the majority view of women. For woman's happiness apparently does not consist in the home, so much as it used to be. It is in "earn wages."

HOROSCOPE.

"The stars incline, but do not compel."
Wednesday, May 26, 1916.
Astrologers find the influences today exceedingly unfortunate. Neptune, Mars, Uranus, and Venus are all in evil aspect. Saturn alone is strongly benefic. Owing to the evil way of Neptune, ocean transportation is supposed to be most dangerous while this configuration prevails. The loss of an American ship is prognosticated and its destruction will cause national resentment and unrest.
The unfriendly power of Neptune is held to increase the inclination toward deception. Fraud and misrepresentation will be more common than in the past and scandals will multiply. The seers warn men and women against the duplicity of friends as well as foes.
While this configuration prevails, hospitals and public institutions are believed to suffer. Danger of fires and contagious diseases is said to be greatly increased.
Extreme care to keep homes and public buildings in sanitary condition is enjoined.
This is an unlucky aspect for forming new partnerships or entering into new associations of any kind.
Women are not fortunate while this figure prevails. They are supposed to be easily cooled and unwisely ruled. Mars is in a place that indicates the growth of the military spirit in certain parts of the United States. The seers prophesy activity for the moment, and a sensational occurrence growing out of preparation for coast defense.
It is not an auspicious time for beginning long journeys, especially those that lead Westward.
There is an aspect said to cause recklessness in spending money. Warning is given against the increase of those who neglect to pay their debts.
Disgrace of a minister or evangelist is predicted. Religious controversies will multiply as a result of a quickening of interest in religious matters.
Persons whose birthdate it is may have a troublesome year. Quarrels and lawsuits are foreboded. Women should guard against an inclination to pass too much time in amusement.
Children born on this day may be exceedingly self-willed and quick-tempered, but they are likely to be bright and industrious. Many of these Gemini subjects have scientific minds and inventive talent.
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British Devise Warning for Ships.
A cablegram received by the State Department yesterday from the American consul general at London states that the British admiralty has devised a signal to be used by merchant vessels in warning others of the presence of enemy submarines. In the day time this signal is a B flag international code over half a dozen night, continuous flashing of letter S.
Miss Katherine Davis, the noted reporter of New York, was tendered a reception at the big exposition, as one of the three women selected as the most noted in the United States. Miss Davis is commissioner of correction of New York City, by appointment of Mayor Mitchell, and was formerly superintendent of the New York State Reformatory for Women. Miss Jane Adams and Miss Zella Nuttall are the other women selected by the fair committee to receive similar honors.

SUSANNA COCROFT
HOW TO BE HEALTHY

LOVE COMES FROM DOING.

Did you ever stop and think that service begets love? If you want to love a person, just start in by doing something for that person and love will come.
We speak of maternal love as if it were something apart and different from any other form of love, born with the child and peculiar to the physical mother. Maternal love is largely service, the quick response of the mother to the child's need of her. Adopted children are often fondly loved and stepmothers, contrary to the general opinion, are generally devoted to the children in their charge, especially if they come to them while young and dependent on their care.
A child is often more fond of its nurse than of its mother because it has known the close bond of companionship.
Washing grubby little hands and feeding hungry little stomachs and putting tired little bodies to bed is homely service, but no woman can perform it without loving the little hands and the tired little bodies.
Nursemaids are careless, largely through ignorance and lack of education—rarely so through lack of affection for their charges. We see them talking to the park policeman while baby investigates the nutting quality of dirt, but we seldom see them sitting up with a cross, fevered child or giving up a rare holiday because the children have some need.
I think most mothers honestly admit that there is more than wages due this class of service.
I have in mind a cantankerous, elderly member of a family who has always seemed an annoyance and disturbing element to every member of it. Recently it was discovered not only that the woman was threatened with a serious illness, but that her income was very much curtailed. As a matter of duty the family got together and arranged to provide the secret of right giving know that the old lady needed. The result was that they all commenced to grow very fond of her and the peculiarities that had annoyed them began to appear as harmless idiosyncrasies. From trying to get rid of the old lady and throwing the burden of her occasional entertaining from one to the other, different members of the family commenced to take an interest in her affairs and to vie with each other in settling them for her.
Possibly a part of this curious change of feeling was due to a desire to play fair. Poverty and dependence in old age are sad, and people who have learned the secret of right giving know that a gift to be acceptable must be given with love and pleasure in the giving.
But it all comes back to the same sources you will grow to care for those you serve.
It is love for humanity that makes much social work that would otherwise seem intolerable bearable. In mind is a gifted young woman of a family rich and socially prominent who, in one of our slum neighborhoods, has established a kindergarten which she not only supports, but personally runs. Her instinctive love for the little ones all these little children, all of them poorly dressed when they come to her in the morning, many of them dirty, some diseased, many

TODAY'S FASHION NOTE



Pictorial Review Patterns
On Sale at
S. KANN, SONS & CO.

RESORT OPENS SATURDAY.

Chesapeake Beach Offers Many New Attractions to Visitors.
On Saturday, May 29, Chesapeake Beach resort will be officially opened for the 1916 season and the summer train schedule put into effect. A large force of men has been kept busy the past month putting it in ship-shape and condition. The season is expected to be the most successful in the history of this popular bayshore pleasure place, as every day during the summer has been searched for by local organizations. Many new attractions have been added, among which include sea ball alley, new launches and boats, and cabaret show at Casino roof garden. The Gayety Theater Orchestra has been engaged to furnish the music for the dancing, which is one of the most popular amusements.
International and Great Northern Railway, Texas, is about to spend \$1,000,000 for improvements at this beach.

"Millions of Unpaid Wives"
Mrs. Eastman Urges 'Rights' Should Limit Family's Size



Mrs. Crystal Eastman Benedict.

Legislation Needed, She Says, to Make Man Recognize Mother in Home 'Earns Wages.'

By GRACE PHELPS.
Women in industry have been receiving the attention of the public. Now comes the problem of the unpaid women in the homes.
Mrs. Crystal Eastman Benedict, one of the leaders of the Congressional Union and the Woman's Peace Party, who has just gone to New York from this city where she testified before the Industrial Relations Commission, declares there are millions of unpaid wives and mothers, whose position in the home is pitiful.
"There are three factors which make the conditions of wives and mothers almost unbearable," she said yesterday.
"The first is the fact that the law gives the wife the right of support only. It does not make her the economic partner of her husband."
The second factor is the lack of proper education of the wife. Both boys and girls should know the rudiments of domestic science, but girls as well as boys should be educated to support themselves by some occupation or profession. Then the husband will look upon his wife as one who is capable of self-support and who must be treated as an independent person if the marriage partnership is to be a success. Even the shop girls get two weeks' time off from their work to go to college. Both boys and girls who think their wife needs a vacation.

Right to Limit Family.

"The third factor is probably the most vital—the lack of knowledge which will enable a woman to limit her family to the number which her health, strength and the family income can afford. This is not as radical as it seems. The welfare of the nation depends on the welfare of the individual child. And the children, as well as the mother, suffer when there are too many mouths to feed, too many bodies to be clothed and tended and too many minds to be given the attention that is not afforded by a mother of a large family. Beyond a certain limit to be decided by the mother and father themselves, it is a capital mistake to enter the standard of living of the family, lessening the vitality of the mother and making her unfit to guard and guide the destiny of the race."

TOMORROW'S MENU.

"I myself and not another would eat her nice cake."—Lamb.
BREAKFAST.
Cereal and Cream
Ham
Coffee
LUNCHEON OR SUPPER.
Egg Salad
Graham Bread
Baked Apples
Milkshake
DINNER.
Cream Soup
Roasted Lamb Chop
Dressed Potatoes
Scalloped Onions
Green Peas
Rice Pudding
Ham—Melt half a tablespoonful of butter in a frying pan and add two tablespoonfuls of currant jelly and some red pepper. Heat in this thin slices of boiled ham and serve very hot.

Marble Cake—Very hot.

Marble Cake—Very hot. A cupful of butter, two cupfuls of sugar and the yolks of four eggs. Add a cupful of milk, a teaspoonful of vanilla and three and a half cupfuls of flour sifted with three and a half teaspoonfuls of baking powder. Lastly, fold in the whites of four eggs beaten stiff. Divide into three parts, and bake two in layers. To the third add a cupful of raisins and a tablespoonful of orange marmalade. Bake for 45 minutes. Put the dark layer between the light ones, with jelly between.

Scalloped Onions—Roll onions until tender.

Scalloped Onions—Roll onions until tender, cut them in quarters, and put them in a baking dish. Season, cover with white sauce and fine crumbs and brown in the oven.
The caterpillar's range of vision has been measured. It is two-fifths of an inch.

Aunt Chatty's Mothers' Club
Conducted by Mrs. Charity Brush
CHILDREN NATURALLY CRUEL

THIS is a real Mothers' Club, for the benefit of mothers everywhere who are struggling with questions of discipline, training, education, clothing, for the children. Write to Aunt Chatty of problems which are vexing you, and she will advise and help you to a solution of them. Write to her, too, of your own discoveries, of methods you have found successful in smoothing the rough paths of life for the tender, childish feet, that through the Mothers' Club your experience may be of benefit to other mothers who are still tangled in the web of perplexity you have so happily unraveled.
Co-operation is the secret of success in any business; so why not in the business of motherhood, that highest and holiest calling which always has been and always will be woman's crown of glory, no matter what other avenues of usefulness may be opened to her? Address Mrs. Charity Brush, care of this paper.

HOUSE-WIVES DAILY ECONOMY CALENDAR

FUNDAMENTALS OF CANNING.
Canned fruit is canned fruit—and there you are. That is to say, if you are successful in canning one sort of fruit you can be successful in canning other kinds of fruit. The principle underlying canned peaches is the same as that underlying rhubarb conserve, and it is a principle not difficult to understand and to observe.
The whole principle of canning is to destroy the bacteria that cause decay. These are destroyed by heat. So it is necessary to subject everything with which the fruit comes in contact to heat, and it is safer to heat the fruit, too. The jars in which the fruit is packed should be put into cold water, and brought to the boiling point. There they should remain, or just below the boiling point, for three-quarters of an hour. Then everything in the way of a bacteria will be destroyed. Covers and rubbers, too, of course, must be subjected to this heat. And everything that is used in the shaping of knives or spoons must also be dipped in boiling water before it is brought into contact with the fruit.
The cans and covers can be placed on a layer of straw, on a rack that comes for the purpose or on boards in the bottom of a big boiler. They would, of course, break if they came into direct contact with the bottom of the boiler or kettle in which they are heated.
After everything in which the fruit is to be packed has been boiled for forty minutes, the fruit, which has been brought to the boiling point, should be put in it, filled to the top, so that there is no room for air, and sealed thoroughly. Fruit canned in this way should keep almost indefinitely, even without sugar.
Remove only one jar at a time from the water—the one you are using—for bacteria from the air might in a few minutes destroy the sterilized condition of the jar. Dip a silver knife in boiling water, fill the jar full of the hot fruit and syrup, and with the knife press the fruit in from the sides of the jar, to allow any air bubbles to rise to the top.

HOW THE HOUSEWIFE MAY SAVE ON HER GAS BILL.

The average housewife spends four times the amount of gas for cooking a meal that is necessary and at the same time positively injures food value and quality of the articles she is cooking. To the greatest amount of heat units from a gas range the flame should not be turned any higher than will give a perfect blue flame. When the flame is yellowish red you are wasting gas and getting a heat that not only smokes and smudges your kitchen utensils, but decreases their longevity to one-half, says an exchange contributor.
The flame should be about one-half inch of clear blue, and after the article is cooking cover it with a lid. This point reduces it to a point that will just keep it boiling. This is equally true in the oven. Invariably the gas is turned too high for baking and the bread or cake is burned. This also means waste of gas and a constant anxiety about the oven, which would not be necessary if gas were used at a lower temperature.

Fill the jar to overflowing, slip on the covers and the work is done.

Be sure, if you use jars that require covers, to buy new rubbers each season. Many a can of fruit has been spoiled either by the taste from an old rubber, or by air let in by a worn rubber. The small expense of new rubbers is indeed worth while.
The usual method of canning fruit is to bring it to the boiling point with sugar, to turn it to water to make a syrup. Some fruits need little or no water, and some, of course, need very little sugar. Too much spoils the real fruit taste and makes it inedible. And all fruit should be cooked until tender. Berries need just to be brought to the boiling point. Peaches and pears need longer cooking.
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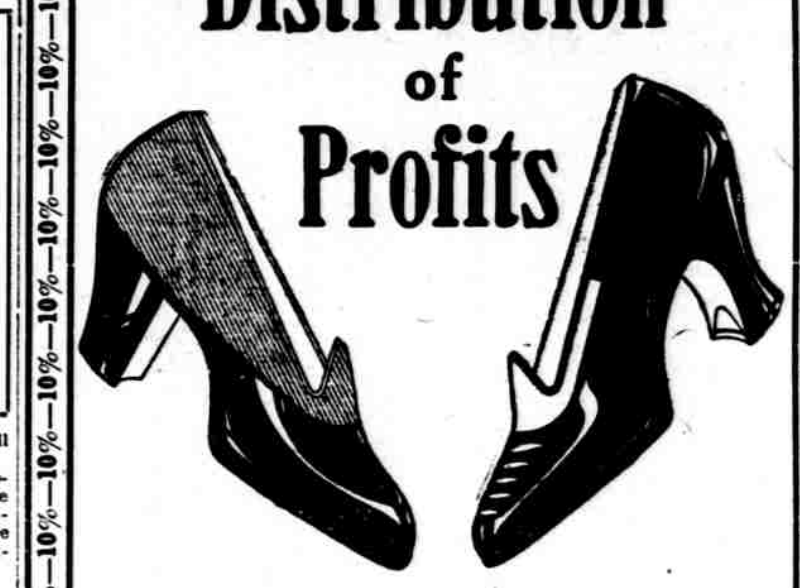
Answers to Correspondents.

Mrs. M. J. writes: "My boy has wheezing cough. There is no mucus in it. He has been coughing 18 with it. But I am not sure about his little sister. She has had a cold and cough."

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Travers Shoes 314 7th N.W.
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